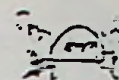




THE

KALIFORNSKI



Since 1979

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COCKTAILS 6:00-7:00

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DANCING 9:00-1:00

Mary Bronner, Chairman

SEE ORDER BLANK ON PAGE 3



Our Cultural Heritage

by
Marlene Radovich



The turn of the century found large numbers of our Yugoslav people emigrating to the United States. Poverty forced many a young man to bid sad farewell to his family and seek his fortune in America. This poignant scene was repeated often in the tiny villages of the Konavle Valley.¹⁾ Word drifted back from California about a fertile Pajaro Valley area around Watsonville very similar to their beautiful Konavle Valley -- and so they came! So many people from Konavle settled in the Pajaro Valley that Watsonville became known as "Male Konavle" (little Konavle). From the villages of Pridvorje - Dunave - Ljuta - and Gruda - from Popovici - Molunat - and Cilipi - and the list went on! Although successful in their new home, many emigrants retained strong ethnic ties with their villages in Konavle.

The name, Konavle, comes from the latin word, canales (canal). These waterways, or canals, passed through the Konavle area, bringing water from Vodovadja (village on hillside above Gruda) to Cavtat. Ruins of the ancient waterways are still visible in Konavle; historians consider these canals technical wonders of the Roman era! The history of Konavle dates back to the Illyrians²⁾ who resided there. Remnants of this period in the ancient history of Konavle can be found in the largest number of grave piles in the entire Adriatic area! Additional ruins of the Illyrian era include small towers, boundary stones and houses. Names of the villages in Konavle also reflect their Illyrian origin. Centuries ago, the fertile Konavle Valley was a very important source of food for the Republic of Dubrovnik. A little known fact in Konavle's early history (around 1597) was its seafaring heritage. The people of Konavle were not only skilled farmers but also naval experts, possessing approximately seven merchant ships for voyages outside the Adriatic area. During the 16th century, Konavle was the summer home of the Dubrovnik nobility. On Konavle's sunny slopes, the wealthy noblemen built their comfortable mansions. These beautiful villas had gardens, abundant in flowers, and containing fountains and chapels. All of the villas were enclosed by high walls to ensure privacy for their prosperous owners.

Thirty or more villages are situated in the Konavle Valley. Space prohibits a commentary on each one, however, I will give you a brief sketch of a few villages that make up a small part of Konavle's unique history. The village of Pridvorje is the site of an old Franciscan monastery, dating back to the 15th century. It was a monumental task to construct such a large building in that small village! The beautiful setting and the unique village life of Konavle attracted many writers and poets from Dubrovnik. The village of Dunave was the home of Dubrovnik's greatest poet, Ilija Crijevic. Cilipi is a well-known village in Konavle, as it is the site of traditional folklore performances.³⁾ The village of Cilipi has also preserved its heritage in a museum that contains a replica of an original

(continued)



(continued)

Konavle home, and authentic costumes and artifacts from the Konavle area. The romantic-looking village of Molunat is the only village in the Konavle area that is situated on the coast. Long ago, Molunat was a defensive stronghold for the Republic of Dubrovnik.

Memories of the "old country" remain with our emigrants forever. The valley of Konavle bestows on them a beautiful cultural heritage to be passed on to their fortunate sons and daughters of the Pajaro Valley.

- 1) Located on the far south eastern side of the Dubrovnik area, in Dalmatia.
- 2) Indo-European people who settled in the western half of the Balkan peninsula.
- 3) Refer to picture of Cilipi and the folkdance performance that takes place on Sundays in front of Cilipi's St. Nicolas Church.

SOURCE:

Konavoski Zbornik. Edited by Rafo Bogisic, Stijepo Mijovic Kocan, Bernard stulli, and Ivica Valjalo: Dubrovnik, 1982



This wine label represents the wine chosen by President Reagan to serve to King Juan Carlos of Spain. (See story on pages 6 & 7)



GRGICH HILLS



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Slavica Kusanovich
and Mike Grgich
photo by S. Zelak)

Jadranska Noc

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Balkan CUISINE



BY MARY (VUKOVICH) BRONNER

THE EGGPLANT IS ONE OF NATURE'S MOST ATTRACTIVE VEGETABLES; A RICH DARK PURPLE, WHOSE FLAVOR IS SUBTLE AND NOT ALWAYS RECOGNIZABLE, BUT VERY VERSATILE, BLENDING WELL WITH STRONGER FLAVORED VEGETABLES AND HERBS. EGGPLANT ORIGINATED IN ASIA BUT WAS READILY ADOPTED BY THE MEDITERRANEAN AND BALKAN COUNTRIES.

EGGPLANT CONTAINS A LOT OF MOISTURE AND WILL SOAK UP LOTS OF OIL. SALTING WILL HELP TO ELIMINATE THIS PROBLEM. CUT AND LAYER THE EGGPLANT, SALTING EACH LAYER. ALLOW IT TO STAND AT LEAST ONE HOUR WHILE IT EXUDES JUICES. RINSE OFF THE SALT AND PAT DRY. WHEN SAUTEING THE EGGPLANT DO NOT KEEP ADDING OIL AS THIS WILL TEND TO MAKE YOUR FINAL DISH GREASY. JUST KEEP TURNING THE EGGPLANT AND MOVE IT AROUND THE PAN FREQUENTLY. DRAIN ON PAPER TOWELS AND PROCEED WITH YOUR RECIPE.

MOST RECIPE COLLECTORS ARE FAMILIAR WITH EGGPLANT PARMIGIANA (ITALIAN), RATATOUILLE (A MEDITERRANEAN DISH), AND PEASANT CAVIAR (AJVAR) WHICH RECIPE WAS PRINTED IN THE JULY KALIFORNSKI. BEYOND THESE FAMILIAR DISHES, THERE IS A LOVELY EGGPLANT CASSEROLE MADE IN SOME PARTS OF YUGOSLAVIA AND ALL OVER GREECE. THAT DISH IS CALLED MOUSSAKA. OF ALL THE VERSIONS I HAVE TRIED, THE ONE PRINTED BELOW IS THE BEST — VERY LIGHT AND FLUFFY. IT SHOULD BE SERVED SIMILARLY TO A SOUFFLE, RIGHT OUT OF THE OVEN. THIS LOVELY DISH, SERVED WITH A POGAČA (FLAT ROUND BREAD), MAKES A COMPLETE MEAL. POGAČA IS QUICK AND EASY AS IT REQUIRES ONLY ONE RISING, AND THE MOUSSAKA TAKES ONLY ABOUT 45 MINUTES FROM START TO OVEN. FOR THOSE OF YOU WHO HAVE NOT EXPERIMENTED WITH EGGPLANT, YOU MAY BE PLEASED WITH MOUSSAKA.

MOUSSAKA

8 SERVINGS

1T BUTTER
1 CUP FINELY CHOPPED ONION
2 LBS LEAN GROUND BEEF OR LAMB
1-1/2 LBS. TOMATOES, PEELED AND SLICED
1/4 CUP CHOPPED FRESH PARSLEY
1 6 OZ CAN TOMATO PASTE
SALT AND PEPPER

VEGETABLE OIL

2 LARGE EGGPLANTS, PEELED AND SLICED
2 POTATOES, PEELED AND SLICED

1 CUP (2 STICKS) BUTTER
1 CUP FLOUR
4 CUPS HOT MILK
4 SLIGHTLY BEATEN EGGS
1 CUP GRATED PARMESAN CHEESE
DASH NUTMEG
SALT AND PEPPER

MELT 1 T BUTTER IN LARGE SKILLET. SAUTE ONION UNTIL SOFT. ADD GROUND MEAT 1/2 POUND AT A TIME AND COOK IN BATCHES UNTIL BROWN. ADD TOMATOES, PARSLEY AND TOMATO PASTE. COOK 10 TO 15 MINUTES. SEASON WITH SALT AND PEPPER. SET ASIDE.

HEAT OIL IN LARGE FRYING PAN. SAUTE EGGPLANT ON BOTH SIDES IN HOT OIL UNTIL GOLDEN. FRY POTATOES IN SAME SKILLET, USING ADDITIONAL OIL FOR POTATOES IF NEEDED. SET ASIDE.

MELT 1 CUP BUTTER IN MEDIUM SAUCEPAN. ADD 1 CUP FLOUR SLOWLY, STIRRING TO FORM SMOOTH PASTE. GRADUALLY ADD HOT MILK, STIRRING OVER LOW HEAT UNTIL THICK AND SMOOTH. MIX IN EGGS AND CHEESE; COOK 1 MINUTE. SEASON WITH NETMEG, SALT AND PEPPER TO TASTE.

PREHEAT OVEN TO 350° F. IN 2 QT. BAKING DISH, ARRANGE IN ALTERNATING LAYERS; POTATOES, 1/2 MEAT SAUCE, 1/2 EGGPLANT, 1/2 MEAT SAUCE, REMAINING EGGPLANT. POUR CHEESE SAUCE OVER TOP. BAKE UNTIL GOLDEN, ABOUT 60 MINUTES.

POGACA

1/2 STICK MARGARINE, MELTED
5 CUPS FLOUR
1 CUP SOUR CREAM
1 SMALL YEAST, DISSOLVED IN 1 CUP LUKEWARM MILK
1 EGG
3 T SUGAR
5 T OIL
1 T. SALT

COMBINE ALL INGREDIENTS AND BEAT WELL. WORK BY HAND FOR ABOUT 1/2 HOUR. LET RISE 1 HOUR IN A WARM PLACE. KNEAD IT A FEW TIMES ON A LIGHTLY FLOURED COUNTER. SHAPE INTO A 16 INCH CIRCLE AND PLACE ON HEAVY DUTY FOIL, OR PREFERABLY, A BAKING STONE. BAKE FOR 1 HOUR. THERE IS NO SECOND RISING.

COOKING

Wine Talk

Terry Robards

Mike Grgich may
be the best U.S.
white-wine maker.



Mike Grgich, right, with Austin Hills, his associate

Rutherford, Calif.

The man is balding and deeply tanned from the unrelenting sun that bakes the vineyards. He is of medium height and wears sandals, gray slacks and a purple shirt open at the neck. He speaks with an Eastern European accent, sometimes lapsing into his native Croatian when talking to a countryman on the telephone.

He is Miljenko (Mike) Grgich (pronounced Gur-gich) of Grgich Hills Cellar here in the heart of the Napa Valley, and he may be the best maker of white wine in the United States. His specialty is chardonnay, the basic grape of white Burgundy in France, and he makes chardonnays that challenge the very best that France has to offer.

"I'm not calling myself a wine-maker any more," he says. "I'm a wine sitter. I sit with the wine and see what it needs. Maturing of the wine is very important. Every point -- the best grapes, the best equipment, the best people, the best care -- I'm trying to do every point the best."

He has been coming very close the the best for years. It was his chardonnay that helped thrust California wines into the world spotlight on May 24, 1976, in a blind tasting competition in Paris. At the time he was the wine-maker at Chateau Montelena, another Napa Valley winery, and Montelena's 1973 chardonnay took first place, defeating some difficult competition from the Burgundy vineyards of France.

Other California wines also did well, and it was a benchmark event, recorded in headlines all over the world and signaling the arrival of California viniculture in the nation's Bicentennial year. It was the first in a lengthening string of blind tastings in which California wines have shown their superiority.

Mike Grgich's wines often seem to reach the winner's circle. There have been gold medals at wine expositions and first places in private tastings. Last autumn in a Chicago showdown involving 221 wines made from the chardonnay grape in several countries, again it was a Grgich wine that finished first, the Grgich Hills chardonnay 1977, vinified from Sonoma grapes trucked to the Grgich Hills winery here in Rutherford.

With backing from Austin Hills, formerly of Hills Brothers Coffee, Grgich Hills Cellar was started on July 4, 1977, and Mr. Grgich began his first crush two months later, when he made the wine that won the Chicago tasting as well as another, from Napa Valley grapes, that won a gold medal at the Orange County Fair in California.

The Grgich chardonnays are rich and complex, with flowery aromas and intense fruitiness balanced by the wood of the French oak barrels in which they are aged. They are big, mouth-filling wines that display the buttery, creamy accents that connoisseurs search for in great chardonnays.

"I'm paying attention to the essentials of making wine, not to the promotion part of it," Mr. Grgich says when asked to explain his success. "We have tremendous experience, what some people call the art of wine-making. If I have to use science, I use science, but I give first preference to the art of wine-making."

Mr. Grgich was born 58 years ago, in what he calls Croatia-Yugoslavia, where his father owned vineyards. "I remember I was stomping grapes when I was 3 years old," he says. "I have done my apprenticeship." He studied oenology and viniculture at the University of Zagreb before emigrating to the United States in 1958.

In this country, before opening his own winery, he worked for several others, including Souverain, Beaulieu Vineyard, Christian Brothers and Robert Mondavi, as well as Chateau Montelena. He takes special pride in the Mondavi cabernet sauvignon 1969. "It was a big boost for me," he says. "It was proclaimed to be the best cabernet in California at that time."

Grgich Hills Cellar is not a large winery. Its annual production is about 10,000 cases, which places it in the so-called boutique category. (In contrast, Gallo, by far the largest producer, turns out more than 10,000 cases an hour.) "We are growing in quality, but not in quantity," says Mr. Grgich. "We believe that our wines are improving every year, and that is our goal -- to improve the quality, not the quantity."

Besides his celebrated chardonnays, Mike Grgich also produces Johannisberg riesling, zinfandel and fumé blanc, and last year made his first cabernet sauvignon. "I want to be known as the house of chardonnay," he says, "but not all people prefer chardonnay. I wish I could make only one wine, but I want to have more wines available."

He comes to work seven days a week and is usually the first one in, unlocking the chain across the driveway and turning on the irrigation system if the weather conditions warrant. "That's the bonus for ownership," he says. "You can come in on Saturday and Sunday and nobody chases you out."

Mike Grgich's wife, Tatjana, is also from Croatia, and his daughter Violet, 16, is interested in wine. "I hope one day she will become another wine-maker and will take over when I crumble down," he says.

Special Scholar

Aptos High School has a foreign exchange student from Yugoslavia. Her name is Vesna Kirinčić. She is a lovely and charming young lady. Vesna hails from the port city of Rijeka.

She accompanied YACO members on their tour of the wine country on September 24. Wveryone delighted in her wit and friendliness.

Vesna is staying with the Keeley family in Aptos. I am sure that she will be attending YACO events in the future.

Orchids & Accolades



by
Babe (Brautovich) Hill



Hello out there: Elsie Dunin, Geo. and Joan Jurickovich, Viola Knezevich, Marko Kramarich, Mary March, Mitchell Marinovich... At our Sept. 4 meeting we found out all about our Italian, Austrian, and a Hawaiian connection---how about "Aloha Oj" and "Lijepa Mare", that's quite a connection! We also heard about Gospodnetich/Dominus, the Matulich name, and Rabasa (Marko). Everyone sure enjoys Adam Eterovich when he is a guest speaker. We had about 45 in attendance and Nina Matulich won a beautiful basket of goodies---I'll buy a ticket on the basket Nina!...If you missed out on the YLI "Yugoslav Night", you missed out on a lot of fun... Bud and Gladys Bakich just returned from Priest Lake in Idaho and he had some things to say about the lake water. Of course, it was all unprintable... I heard that Lucille Vlahutin is going to Dubrovnik, Yugoslavia... An early reminder -- be sure to circle December 10! That will be the night that Ron and Jerry will cook, by popular request, a Pork Roast dinner. More information will be forthcoming... Ponder: Credit cards help you to live up to your income, but beyond your means...Word of the month: Sycophant; A person seeking favor by flattering influential people... Familiar names and Faces: Franusich, Kulish, Maglich, Zelak, Soldo, Mekis, Farris, Radovich, Butier, Lukrich, Castelan, Gizdich, Korach, Lamat, Paljetak, and from out of town -- Geri and Steve Belick... How about some humor?? What did the grape say when he was stepped on? Nothing -- he just wined a little... See you next month... Toodle-oo

Wines

Some 25 YACO members and friends took part in YACO's tour of the Napa Valley wine country led by our own Joyce Kusanovich on September 24, 1983. We left Watsonville at 8:00 AM and arrived in St. Helena @ 11:00 AM. We had brunch at THE ABBEY restaurant and toured its mammoth candle shop.

The highlight of the day had to be the personalized tour of GRGICH-HILLS CELLARS. Our escort was the owner, Mike Grgich. Mr. Grgich is from Metkovich, Yugoslavia. (See article on preceding page) His wines are of the highest quality and have won numerous awards and were selected by the White House to be served at a State Dinner in honor of King Juan Carlos of Spain in 1981. Midway through his talk, he stopped in mid-sentence and pointed at Geri Heebner and said "I know this lady". Geri turned 30 shades of red and said, "This is my first time here, Mr. Grgich". After much laughter and our teasing of Geri, it was learned that Mr. Grgich met Geri at the Miramar in Watsonville a few years ago.

From the Grgich Hills winery we went on to the Christian Brothers Cellars where we learned that much of the wood used in constructing the 2,000 gallon aging barrels was imported from Yugoslavia. We finished off the day at Vintage 1870 in Yountville which is a complex of boutiques and restaurants housed in a 110 year old winery.

Everyone had a great time and we thank Joyce Kusanovich for organizing and leading this YACO tour. The following are those who attended: Gizela Alaga, Ann Bakich, Eva Bulich, Ann Rowland, Pat & Andy Gulermovich, Mary Gizdich, Naida Nicholas, Margaret Biskup, Steve Zelak, Slavica Kusanovich, Antoinette Lukrich, Bev Bontadelli, Mary Lukrich, Lena Derpich, Molly Resetar, Denise Wilt, John Basor, Nick and Katie Derpich, Geri and Chuck Heebner, and Vesna Kirinčić.

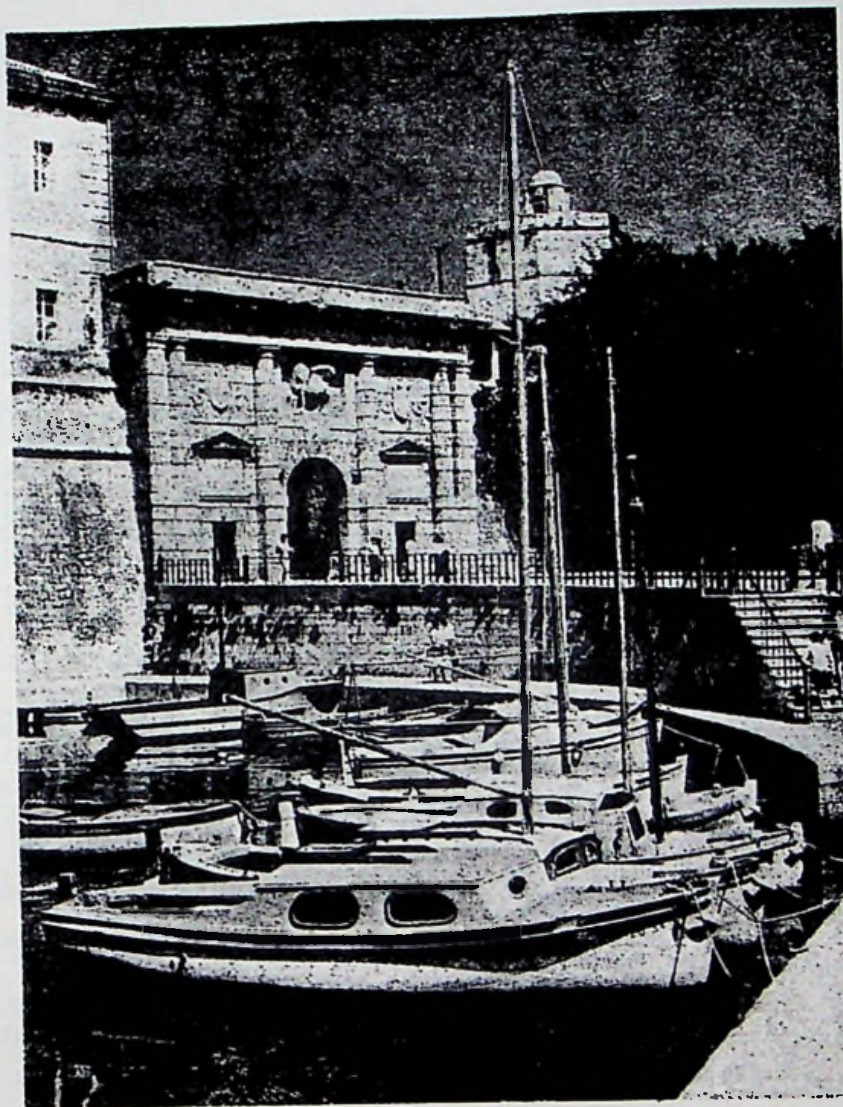


ZADAR

Zadar with its 65,000 inhabitants is not only the centre of the commune which has the population of 116,000 but of the whole North Dalmatian region with the total of about 200 thousand inhabitants.

Zadar has a rich and tumultuous history of over two millennia. First it was an important Liburnian centre, and then, as a Roman colony, it was relatively independent through the period of antiquity. In 6th century it fell under the Byzantine rule and became the capital of the Byzantine Dalmatia. In 9th century and at the beginning of 10th, there has been a constant growth of Croatian population, and in 923 the town was under the rule of the Croatian prince, the later king Tomislav. The period of Venetian rule, from the beginning of 15th century, meant economic and cultural stagnation for Zadar. After the fall of the Republic of Venice, Zadar fell under the Austrian rule when it became the administrative centre of Dalmatia. After a short French occupation, the Austrian rule was re-established. It was the time when city walls were demolished and the town changed its urban aspect, the time when it lost many scholar institutions including the university. An English sailor who lived in the last century wrote about Zadar: "This is truly the smallest but the most beautiful city I have ever seen."

In 19th century Zadar became the centre of national revival in which the idea of the general Yugoslav cause was born and developed. After the fall of Austrian-Hungarian monarchy, Zadar was for a short time within the State of Serbs, Croats and Slovenes. By the Rapal Agreement it became part of Italy. This period of fascist rule was the most difficult one in the history of the town, the period of systematic denationalization of the population. Isolated from its natural environment, the town stagnates economically, culturally and otherwise. Organized struggle against the occupier was led parallel with strengthening of the influence of the Communist Party of Yugoslavia. In 1943, Zadar was annexed to the mother country Croatia and Yugoslavia by the decisions of ZAVNOH and AVNOJ Session. During the Second World War it was bombed more than 70 times when 80 percent of the town was destroyed. It was actually the hardest hit town in Europe.



After the war, Zadar recorded a rapid development in economy, culture and other spheres of life. The most developed economic branches today are: metal processing, chemical, food and textile industry, trade and tourism. The well known organizations of associated labour are: "Vlado Bagat" sewing machines factory, Yugoslav Tanker Shipping Company, Textile Industry "Boris Kidrič", Agricultural Combine "Zadar", "Viniplastika", Soybean Processing Factory, "Adria" special machine tools factory, "Maraska", and others which employ the total of 35,000 workers.

The possibilities for development of tourist trade, especially nautical

tourism, are excellent because of exquisite natural conditions such as the longest coast line, 14 inhabited islands, 2 national parks, as well as good railway and road connections and sea transportation, presence of airport, etc. Zadar recorded the total of 2,200,000 tourist days annually. It offers 40,215 beds — 6273 in hotels, 1377 in tourist settlements, 12310 in camps, 12119 in private rooms, 2691 in vacation centres, and the rest in weekend houses and cabins.

Zadar is the oldest university town on the Yugoslav coast. It has the Faculty of Philosophy with very developed net of primary and secondary schools. Very rich holdings of the Scientific Library and the Historical Archives open vast



Girls in national costumes worn in these parts today only on rare occasions of various celebrations and performances



The national costume worn by men of this region until the end of 19th century and preserved to our times in every detail

possibilities for development of science, especially the humanities.

The rich historical heritage of Zadar is best evident in the architecture. The original centre of town is like an open-air museum with numerous cultural monuments of the highest national and international value: the Roman Forum, St. Donat Church, the Church of St. Peter and Andria, the monastery complex of the Church of St. Frane, St. Stošia Cathedral, and other monuments. The most famous of all, however, is the collection known as "Gold and Silver of Zadar" with best pieces of mediaeval goldsmiths' trade. The collections in the Museum of Archaeology and National Museum are another testimony of the rich and glorious past and rich folk tradition centuries long.



Zadar, the old town situated on the peninsula which cuts through the sea, resembling a huge ship sailing on the blue Adriatic waters. The photo on the right shows the small port "Foši" before the so called Land Gate of Zadar. It was built in 1543



The concert evenings held in this mediaeval ambience are frequent, especially during the tourist season

HARMONIJA HARMONIJA CAPERS by Naida Nicholas



Now that the warm, halcyon days of Summer are gone and Autumn is almost here, it's time to start vocalizing.

I've just been wondering - perhaps there is some favorite song you would like Harmonija to sing for you. We would like to add new Yugoslav songs to our repertoire and, sing the songs you enjoy listening to. Hope to hear from you on this score.

Early this month our singers got together for a barbeque at the home of Bob and Mary Salinovich. It was pot-lucky, no doubt about it. Our ladies are a-one gourmets.

Keep cool - and enjoy -



YUGOSLAV AIRLINES

JAT NEWS - SUMMER 1983

In order to improve operations and the quality of service, Yugoslav Airlines has made the following changes in our new trans-Atlantic summer schedule beginning April 18, 1983.

YUGOSLAV AIRLINES SERVICE FROM U.S.A. TO YUGOSLAVIA

- Five times weekly directly to Belgrade
- Three times weekly non-stop to Zagreb (Tues., Fri., Sat.) with immediate connections to all cities on the Adriatic Coast
- One time weekly non-stop to Ljubljana (Thurs.) plus four times directly via Belgrade
- Two times weekly (Tues., Thurs.) directly from Chicago to Zagreb and Belgrade

YUGOSLAV AIRLINES SERVICE FROM YUGOSLAVIA TO U.S.A.

- Five times directly from Belgrade to New York
- Three times non-stop from Zagreb to New York
- Five times directly from Ljubljana to New York via Belgrade
- Two times directly from Belgrade and Zagreb to Chicago via New York

FARES TO/FROM YUGOSLAVIA

We would like to remind you that all of our fares are the same or even lower than last summer. This is a big advantage to using Yugoslav Airlines to and from Yugoslavia. Here are some sample fares:

- Los Angeles to Ljubljana or Zagreb or Belgrade round trip is \$1,110.00
- Los Angeles to Dubrovnik or Split or Zadar or Rijeka or Pula round trip is \$1,140.00
- Los Angeles to Skopje or Titograd or Ohrid or Tivat or Pristina round trip is \$1,160.00
- Our lowest one-way fare from Los Angeles to Ljubljana or Zagreb or Belgrade is \$608.00

All of the above fares are for the summer 1983 starting with May 15, 1983.

OTHER ADVANTAGES

- Passengers originating on the west coast will have their baggage accepted under the regulations of the domestic carrier which they use to and from New York
- For all Yugoslav Airlines passengers staying in Yugoslavia three weeks or more, we have arranged with Kompas and Hertz Rent-A-Car to offer significant discounts of up to fifty per-cent off for renting a car
- Yugoslav Airlines offers to all our passengers the possibility to buy gas coupons with a ten per-cent discount with an unlimited quantity through our Los Angeles office
- We offer free drinks and headsets for music and movie on all trans-Atlantic flights. Also, a stewardess in national costume will welcome you on board

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Treasurer's Report

Treasurer's Report as of September 17, 1983

by Geri Derpich Heebner

INCOME:

Membership renewals	\$419.00
New members	10.00
Prepaid tickets:	
Dinner/Dance 10-22	450.00
Interest earned	47.98
Ad renewal	80.00

TOTAL INCOME \$1,006.98

EXPENSES:

Mary Bronner: gift for	
Mr. Ristic	\$ 37.61
The Printing Factory: dues	
notices	25.92
The Printing Factory: tickets	
for 10-22 Dinner/Dance	48.99
P & M Business Service: print	
and handle Kalifornski	356.34
Stop payment charge for	
check lost in mail	5.00
V.F.W. rent for meeting 9-4	50.00
Chamber of Commerce: Apple	
Annual Parade donation	50.00
Heart Association donation	
for deceased member: Mr. Matu-	
lich	15.00
Sasha Radich: storage rent	35.00

TOTAL EXPENSES \$623.86

Checking Acct.: P.V. Bank	\$7,328.73
Time Certificate: V.N. Bank	2,278.17
S.F. Fed. Sav. & Loan:	
Scholarship Fund	194.73
Building Fund	1,052.11

Total YACO Funds \$10,853.74




VESELI SELJACI NEWS

Chicago here we come! We're looking forward to the 1983 Tamburitza Extravaganza on October 27, 28 and 29 at the McCormick Inn in Chicago where we will perform along with tamburitza orchestras from around the country and Canada. We have prepared an entirely new slate of music to perform for this event. Extravaganzas are always exciting events and this one promises to uphold the tradition!

In the meantime, George Pesut and his committee are busy preparing for the Veseli Seljaci's Autumn picnic to be held at Napredak Hall on Sunday, October 23 from noon until the last kolo has been played. Not only will it give us all a chance to get together for a good time and help raise funds to defray our travel costs to Chicago, but it will give us a chance to gear up for the extravaganza. Do you think it would be possible to celebrate for an entire week? Sounds like an old time Yugoslav wedding!!!

So come for a delicious barbecued chicken dinner, and an entire day of fun, tamburitza music, and kolo dancing--all for one low price of \$7.00 for adults and \$4.00 for children under twelve. See you there!!

----Nancy Bjeletich

 **Thanks**

Ljubljana Adds Pizazz to Itineraries

LJUBLJANA — If clients are feeling jaded, suggest a boar hunt in the quiet woods of Slovenia, with accommodations in a 13th century feudal castle that is now the Hotel Grad Otocec. If they prefer spas, there are two thermal-spring resorts within 20 miles of the castle, surrounded by the same tranquil fields and forests. This idyllic region along the Krka River lies midway between Ljubljana and Zagreb, less than 50 miles from either. JAT-Yugoslav Airlines serves both cities from Chicago and New York. Good roads intersect the area.

The castle hotel sits on an island on the Krka, connected to the mainland by an old wooden bridge. Because the owners didn't want to knock out the thick stone walls, there's no elevator and only half of the 19 guest rooms have private baths.

It's a place for time-travelers. Period furniture in

the two suites was put in a museum after World War II, then returned when the castle became a hotel.

Suite 30, at about \$80 a night, can accommodate four or five people. It has a double bed, two Murphy beds and a sofa, plus a large marble bathroom and a view of the river.

Rates for other rooms, breakfast included, are about \$17-\$33. Half- and full-board plans are available. The dining room serves regional and continental food. There's a salon for parties, with doors opening on a terrace for summer dining.

And, yes, the hotel will make all arrangements for hunting boar — or pheasant, rabbit and other seasonal game — and for fishing.

The two spas specialize in stress-related disorders and post-operative therapy. They'll also accommodate clients who just need some fresh air and splendid solitude.

The Dolenjske Toplice (Spa) has 180 beds; the Smarjeske Toplice has 140. Both offer thermal baths, hand-, water-, electro- and ultrasonic massage, ultraviolet and infra-red treatments.

In a central location to the spas and castle hotel is the small town of Novo Mesto, chartered in 1365. Clients can browse through the museum and cathedral, join the locals in a cafe on the main square or try a game of skittles.

Most Yugoslav ground operators have departments specializing in health resorts. One such is Putnik, headquartered in Belgrade. A full range of services for FITs and groups includes transfers, accommodations

Trieste. An easy drive away are two notable attractions: the Postojna Caves and the Lippizaner stud farm at Lipica.

There are 10,000 underground caves in the Slovene karst (area of limestone formations). Postojna, 30 miles from Ljubljana, has 15 miles of illuminated chambers accessible by electric train, and good tourist facilities.

The stud farm at Lipica, seven miles from Trieste, was established 400 years ago by an Austrian archduke to breed the now-famous white stallions. Fifty are available to tourists, and riding lessons are offered. During the summer season, trained Lippizaners perform daily in a riding hall which is Europe's third largest.

Caves, Lippizaners

Ljubljana is in the northwest corner of Yugoslavia, between the Austrian border and the Italian port of

— P.C.

TravelAge West

American Inventors' stamps honoring electrical engineers unveiled

July 13, 1983, NASE NOVINE

DENVER, CO, June 9 — A design of a block of four American inventors' stamps honoring electrical engineers was unveiled here today by the U.S. Postal Service during Board meetings of The Institute of Electrical and Electronics Engineers, Inc. (IEEE). The block of stamps honors Edwin Armstrong, Philo T. Farnsworth, Charles Steinmetz, and Nikola Tesla — all distinguished electrical engineers. The stamps were presented during a celebration of the first 10 years of IEEE professional activities by the Institute's United States Activities Board. IEEE is also preparing to celebrate its centennial next year, marking 100 years of progress in electrotechnology.

Edwin Armstrong, one of the four engineers pictured on the stamps, developed FM radio, announced in a meeting of the Institute of Radio Engineers (IRE), a predecessor organization of IEEE. Philo T. Farnsworth developed an early television camera. Charles Steinmetz applied advanced mathematics to electrical

engineering, and was a president of the American Institute of Electrical Engineer's (AIEE), a second predecessor organization of IEEE. Nikola Tesla was the inventor of the induction motor and a proponent of alternating current electrical systems.

The block of four 20-cent stamps recognizes the contributions of individuals to electrical engineering progress. IEEE President James B. Owens joined U.S. Postal Service R and D Laboratories Executive Director Walter T. Marable in unveiling the design. The stamps will formally be issued on September 21, 1983, at the Inventors Hall of Fame in Arlington, VA.

The IEEE, formed in 1963 with the merger of AIEE and IRE, is the world's largest technical professional organization having some 234,000 members in more than 120 countries. The United States Activities Board is the focal point of the Institute's U.S. professional activities in Washington, DC.

Nikola Tesla (1855-1943) was born of Serbian parents in the village of Smiljan, Croatia, Yugoslavia. He showed his technical brilliance early, but felt that his native country offered him only limited opportunities, so in 1884 he emigrated to the United States and soon began working for Thomas Edison. He soon struck out on his own, however, for Edison had little use for Tesla's bold new ideas — in particular, his brilliant solution to the problems of applying alternating current in light and power systems. Tesla's polyphase system was brought to market by George Westinghouse, and after an acrimonious struggle with the Edison interests, who were wedded to the use of direct current (dc), the Tesla system became the standard in the twentieth century. Tesla's other inventions included the synchronous ac motor, devices for generating high voltage and high frequency currents, and contributions to radio technology. Tesla received the Edison Medal of the American Institute of Electrical Engineers in 1916.

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Chef Who Teaches His Art to the Poor

By FRED FERRETTI

IT is my repayment to this country," said Dusan Bernic. "I was permitted to come here and given an opportunity to succeed. So I am happy to help out. It gives me pleasure."

And so Mr. Bernic, the owner and chef of the Terrace Restaurant atop Columbia University's Butler Hall at 400 West 119th Street, has his own private program to help the young and the poor, teaching them food preparation techniques in the kitchen of his restaurant.

"They come to my kitchen and I teach them how to cut," he said. "I teach them sanitary rules. They see

A way to make
'my repayment to
this country.'

how to do garniture, the bakers, the grills, the ovens, how to make pasta. It is showing them what real life looks like, kitchen discipline."

"Why do I do it?" he asked. "Initially, I think my reason was I would drive to my restaurant and see all these children and adults everywhere but not doing anything. In the restaurant industry we need young people. It was a way to help."

His students have come to him via the Children's Aid Society and City as School, and from high school youth programs, St. Philip's Episcopal Church in Harlem and the Community Service Council of Greater Harlem. The president of the Community Service Council, Dr. M. Meran Weston, said that some of the young people sent by his agency to Chef Bernic's program have succeeded in getting jobs. "It's fairly sure placement," he said. Mr. Bernic has even established a Tree of Life Foundation, through which he plans to provide grants to people and organizations dedicated to helping poor young people.

"After I succeeded, it became my purpose in life," he said in a recent interview in the restaurant on Morning-side Heights. "I do not wish to accumulate money, and so I use whatever is my excess money to alleviate suffering and to help do away with some of the backwardness of the world."

Success has not been easy for Mr. Bernic, a native of Yugoslavia who was born on the Adriatic island of Krk in 1942. As youngsters, he and his two older brothers — Ivan, who is now a Roman Catholic priest, and Slavko, a builder — worked with their father, a



Dusan Bernic with his students Robert Bradlow, left, and Rodney George.

"builder for the state," according to Mr. Bernic. Later, they worked with their mother on a state farm in Rijeka.

When Dusan was 9 years old, to help Ivan through seminary and to finance his own education, he began collecting flowers and selling them at a railroad station in the mornings. At 13 he went off to hotel school in Opatija, where he learned, over three years, to be a chef. Between school years he worked as an assistant chef at various hotels, and after graduating he was first an assistant and then head chef at several hotels.

In May 1968, when he was 17, he and Slavko tried to escape from Yugoslavia into Austria, but they were halted at the border. They returned home, obtained a supply of shillings and marks on the black market, and on a second attempt made it into Austria. They crossed from there into Germany, where Dusan worked as a chef and Slavko as a bricklayer until they were permitted to emigrate from Germany to the United States late in 1961.

Mr. Bernic's first kitchen job here was as a saucier at a restaurant in Long Branch, N.J. "But I wanted to go

to college," he said. So he took a job in the kitchens of the Plaza Hotel and went to New York City Community College on Jay Street in Brooklyn, earning a degree in hotel management. In 1967, he became a naturalized citizen.

He worked as a chef at the Sky Club for six years. In 1968, he and Nada Poldan, a Yugoslav whom he had courted by mail, were married in Yugoslavia by Mr. Bernic's brother Ivan.

In 1974 he was made assistant manager of the Down Town Association's dining operation, then went to Butler Hall as a management and restaurant consultant. The restaurant was then a college-operated luncheon facility.

"I fell in love with it," Mr. Bernic said. "I thought it would be a gold mine if it was run correctly." In 1976, he took it over under a lease arrangement with Columbia University. The restaurant, decked out in marble and mirrors with a view that reaches as far north as the Tappan Zee Bridge on clear days, was transformed from a faculty dining hall into a fine public restaurant.

Within two years, his new eating

place was awarded two stars in a New York Times review, a rating that was repeated in 1980, and had become a popular dinner spot. Chef Bernic is at his restaurant every day, and from his kitchen come hand-turned pastas and such preparations as smoked haddock mousse, oysters baked in champagne, lobster bisque and onion soup, snails with walnuts and fresh-killed roast duck. Such desserts as raspberry tarts, Cognac-laced chocolate mousse and chocolate mocha layer cake are made in his kitchen. Prices are moderately expensive.

It is to this kitchen that he began bringing young people two years ago. He runs his classes during college semesters, meeting with two or three students three times a week. "Quite a few have gotten jobs," Mr. Bernic said with some pride. "One I know is cooking in a restaurant in Florida. I have given references to others, and I hope they have done well."

His wife, who also attended hotel school in Yugoslavia, teaches handicrafts and sewing to the blind and deaf in schools and nursing homes. "I don't know who inspired whom," Dusan Bernic says.

☆ **VESELI SELJACI** ☆

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722-0151

Treasurer - Geri (Derpich) Heebner
728-2666

Publicity Director - Molly Resetar
722-1066

MEMBERSHIP APPLICATION

YACO was established in 1979 as a non-profit club without political or religious ties for the sole purpose of bringing together Yugoslavs and other interested persons to make known and to preserve our Slavic heritage. We are proud that among our membership we have families and individuals whose roots represent each region of present-day Yugoslavia, as well as non-slavic members who support the club's goals.

A year-around series of programs and events has proven an enjoyable way for YACO to provide its focus on Slavic heritage. Such activities include picnics, lectures and slide presentations on Yugoslavia and its historic culture, plus potluck and sitdown dinners. We also publish a monthly newsletter, THE KALIFORNSKI, full of interesting articles, recipes, and news of our area's Yugoslav community.

Music is a very important part of our Slavic culture, so besides sponsoring a Tamburitza group and concerts, the club also has a choral group and folk dancers, including classes for anyone who would like to learn the traditional Slavic dances. As you can see, the club offers a wide variety of activities appealing to the entire family.

Won't you accept our invitation to join us? We're sure you'll soon find YACO to be one of your favorite clubs.

Our dues are as follows:

Single membership \$12.00
Family membership \$18.00

MEMBERSHIP APPLICATION

Name: _____ Birth date: _____

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Wife: _____

Address: _____

Phone number: _____

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Yugoslav Background: _____

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YACO Wine Country Tour

Part of the YACO contingent on the tour. (See story on pages 6 & 7)

- Photo by Steve Zelak

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